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Outback SteakhouseŽ Caesar Salad Dressing

Ask and you shall receive. To answer many requests, I've whipped up this killer clone for the mouth-watering caesar salad dressing from America's favorite steakhouse chain. You can't buy it in the stores, but now you can make it from scratch in mere minutes. Best of all, this dressing keeps for weeks and weeks in the fridge in a covered container (if it's even around that long).

1 cup mayonnaise 1/4 cup egg substitute
1/4 cup grated parmesan cheese 2
tablespoons water 2 tablespoons olive
oil 1 1/2 tablespoons lemon juice 1

tablespoon anchovy paste 2 cloves
garlic, pressed 2 teaspoons sugar 1/2
teaspoon coarse ground pepper 1/4
teaspoon salt 1/4 teaspoon dried parsley
flakes, crushed fine

1. Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute. 2. Cover bowl and chill for several hours so that flavors can develop. Makes approximately 2 cups.